Negro Boy Killed While Unloading Lumber From

EQUIPMENT FOR SEABOARD

Elks' Minstrel Show Was a Fine Success-In Behalf of Jews.

(Special to The Times-Dispatch.)

PETERSBURG, VA., November II.b. dney Harris, a large negro boy, eighteen years old, was almost instantly killed this morning by a fail of lumber from a flat car which he was unloading in the Market, Street, yard of the Seaboard Air Line Rallway. His mother, who was standing near, had cautioned him a few noments before to be careful in the work. Harris was cutting away one of the sup Harris was cutting away one of the supports at the end of the car when the
piece broke and the lumber began to
silde from the car, a number of heavy
planks striking him near the heart,
causing death in a few minutes.

An autopsy showed that the bones of
the breast were crushed in upon the
heart. No inquest was held as death
was entirely accidental.

Air Line Equipment.

An equipment agreement between Blair & Co., of New York, and the Seaboard Air Line Railway Company was recorded here to-day in the office of the clerk of

The agreement provides for the delivery by Blair & Co., at specified times, of ten passenger locomotives, ten freight lecomotives, one thousand freight cars o eighty thousand pounds capacity, eight vestibule coaches, five blind-end express cars, and five blind-end mail and baggage The minstrel entertainment by Peters

the ministre entertainment by recta-burg Lodge of Elks at the Academy of suste last night was a great success in every way. The big audience gave the local "stars" an enthusiastic welcome with any number of encores.

In Behalf of Jews.

The Reformed and Orthodox Jewish congregations of the city will both hold meetings to-morrow afternoon in behaif of the Russian Jews. The contributions will be sent to Jacob H. Schiff, of New York, who telegraphed yesterday to Isa-dore Reinach, president of the local re-formed congregation, asking for a con-fribution from the Hebrews of the com-

The meeting of the Reformed congrega

The meeting of the Reformed congrega-tion will be held at the Synagogue, the Orthodox at Library Hall.

The Petersburg team beat the Rich-mond Howiteers' team 5 to 2 in a foot-ball game on Harvill field this after-

Bentley-Murphy

Mr. Charles Bentley, a former well known Petersburger, now living in Law-renceville, was married Thursday to Miss Mary E. Murphy, at the residence of the bride's grandfather, in Clarksville. Mr. and Mrs. Bentley, were in Peters-burg to-day on their way to their home

## THE COPPER MINES WILL BE OPERATED

Mr. Walter George Newman In terested in North Carolina

(Special to The Times-Dispatch.) SALISBURY, N. C., Nov. A .- Mr. Wal ter George Newman, of New York City has spent a part of this Week at the Gold has spent a part of this week at the Gold lill Copper mine in Rowan County, of which plant he is president, looking into the prospective improvements at that place. Mr. Newman stated that the min-ing property will not be sold at the pre-sent time. He believes the plant to be one of the most valuable in the whole country. Mr. ..ewman is arranging to put this operationat once at Gold Hill a namwhich has been thoroughly tested in Col-orodo, has been installed the output of the mine will be greatly increased. Work at the mines will be resumed at once. The New Yorker seems to have plenty of money. It is stated that when at one of the hotels here he handed a porter a \$1000 note asking him to get it cut up into \$100 bills as he was about out of small change. A large tract of timber land containing several hundred acres and siturated near Gold Hill was purchased by Mr. Newman on the occasion of his visit this week.

## Haase's Furs

The Market Court Persons

#### Persian Lamb Jackets

We use only the Leipzig dyed skins, which give much better service than others.

Plain or with Chinchilla. Mink, Baummar-ten, Ermine and other trimmings. Prices, \$150, \$169, \$175, \$200 and up-

Everything in FUI SETS in reliable FURS. Call on us and be convinced, that our prices are the lowest for qual-

Chas. Haase & Sons Furriers

207 East Broad St. Free Catalogue of styles sent on application.

### BONES OF BREAST Druggist Knowles Cured of Grippe.

CRUSHED HEART Mr. Frank Knowles, of Cincinnati, Ohio, Who Had the Grippe for Two Years, Lost 30 Pounds in Weight and Had No Appetite, Pays a Heartfelt Wars, Malt. Whiskey.

I Have Been in the Drug Business for 35 Years, and Duffy's Is the Only Real Life-Giving Tonic-Stimulant Which I Recommend."



MR. FRANK W. KNOWLES.

MR. FRANK W. KNOWLES.

"For the last two years I have had the grip in its most severe form. I lost thirty pounds, was very weak, had no appetite and could hardly drag myself about. I saw Duffy's Pure Malt Whiskey advertised and concluded to try it, and I must say it is just what I needed. After taking three bottles I felt better, and now I am strong, have regained my former weight and have an excellent appetite. My sister is taking Duffy's for loss of appetite, and considers it a sure remedy for that complaint. I have been in the drug business for thirty-five years, and I have sold a great many different kinds of medicine for stomach trouble, but Duffy's is the only real life-giving tonic stimulant which I carnestly recommend."—FRANK W. KNOWLES, 1427 Chase Avenue, Cincinnati, Ohio, June 18, 1905.

is a sure preventive of disease. It is the only positive cure of consumption, pneumonia, grip, broachitis, coughs, sore throat, malaria, low fevers, dyspepsia, indigestion, constipation and every form of lung, bowel and stomach trouble. It aids digestion, induces sound and wholesome sleep, enriches the blood, quickens the heart's action, tones up the system and brings the body back to normal health and strength by going to the source of the disease, killing the pisonous germs and driving them from the body.

CAUTION.—Get the genuine Duffy's, sold by all drugglats and grocers through-out the world in sealed bottles only—price \$1.00. See that the "Old Chemist' trade-mark is on the label, and be sure the seal over the cork is unbroken. Imitations are absolutely harmful. Medical booklet free. Duffy Mait Whiskey Co. Rochester, N. Y.

## USE OF MILK AND THE DEATH RATE.

Striking Facts Adduced by Recent Investigations Bearing on This Subject.

Steps Taken Lately by Various Large Cities to Protect Their Milk. Supply From Adulteration and Contamination---Good Results Obtained Under a System Adopted in Rochester -.- Effect on the Infant Death Rate.

By VALANCEY E. FULLER. Editor of the "American Dairyman."

more, 266, it would appear that from one-sixth to one-quarter of the infants born into the world in some of the large cities of the United States die before they reach the age of one year. The average death-rate all over the world is not in excess of one-sixth of those born.

Birth and hygienic surroundings have a very important bearing on the death-rate. According to Caspar's statistics, published in 1825, the mortality rate among royal children was 57 per 1,000, as compared with 345 per 1,000 among the infants of the poor. A better understanding of what constitutes a sanitary

Infants. In the same city the infant death-rate per 1.000 for the past four years was—colored, 411; white 245. In Washington, D. C., the average rate for the last five years is: Colored, 352 per 1,000 births; white, 168.

In the last five years the health authorities of the large cities have put forth stremous efforts to furnish a more sanitary milk, and to teach the poorer classes how to administer it to infants, and how to care for the infants themselves propthe last five years is; Colored, 352 per 1,000 births; white, 168.

In the last five years the health authorities of the large cities have put forth siremone efforts to furnish a more sanitary milk, and to teach the poorer classes how to administer it to infants, and how to care for the infants themselves property. That the death-rate of infants under one year has been materially dedected as shown by contrasting the death-rate of infants under one year has been materially detected in the different years, as follows; 1900. New York, 173 deaths; 1910. New York, 173 deaths; 1910. New York, 173 deaths; 1941, 181 deaths; Baltimore, in which city less attention has been paid to the betterment of the milk supply; 1900, 303 deaths, 1904, 266 deaths. That the celeter population have benefitted equally by an increased knowledge of milk, and of how to properly care for helf infants, is demonstrated by the infants death-rate, per 1,000 as now to properly care for helf infants, is demonstrated by the infant death-rate, per 1,000 as now to properly care for helf infants, in fants, is demonstrated by the infant death-rate, per 1,000 as now to properly care for helf infants, in fants, is demonstrated by the infants, and of how to properly care for helf infants, is demonstrated by the infant death-rate, per 1,000 as now to properly care for helf infants, is demonstrated by the infant death-rate, per 1,000 as now to properly care for helf infants, is demonstrated by the infant death-rate, per 1,000 as now to be properly care for milk of the bowless of the per lated into hard lumps; whereas in human milk. If an acid he added to the lated into hard lumps; whereas in human milk of the bowless of acids. Again, they amount of the milk of the bowless of acids. Again, they amount congulated in human milk of the bowless of acids. Again, they amount of the milk of the bowless of acids. Again, they amount congulated in human milk of the bowless of acids. Again, they amount congulated in human milk of the bowless of acids. Again, they amou

THE WAS THE WAS THE WAS THE

Infant mortality is appalling, especially in large cities, and this mortality is greatly decreased or increased by a pure or impure milk supply.

It has been asserted that the average death-rate during the first year of life is 188 out of every 1,000 children. In the rural and suburban districts it is always lower than in the towns and cities. In the former, the average is: England, 141.8; France, 223; and in Italy, 273.3. The last available statistics give the death-rate of infants under one year per thousand births as follows: Chementz, thousand births as follows: Chementz, 180. St. Olave, 30; Paris, 20; New York, 161; Washington, D. C., 161, and Baltimore, 266, It would appear that from more, sixth to one-quarter of the infants the mass distributed clean, pure, sterilly and adjusting the months of the city of 31,000 per 200,000 inhabitations.

among royal children was a mong royal children was compared with 345 per 1,000 among as compared with 345 per 1,000 among the life infants of the poor. A better understanding of what constitutes a sanitary milk, and education among both the rich milk, and education among both the poor as to how best to rear their children, have materially reduced the of infants under one year per 1,000 births in 1900 wis 33; the average death-rate of infants was 532 for every 1,000, or over one-half more than the white or land-fed infants. Professor Kehrer is our authority for the statement that of 8,329 infants under the age of six months who died in Munich between 1863 and 1870, but 15 per cent. had been fed from the breest, and 85 per cent. had been fed from the breest, and 85 per cent. had been fed by hand or from the battle. It follows that if all infants were nursed at the breast the mortality would be very materially reduced. But, unfortunately, this is not the erfor. In this country at least, and the majority of infants, are reared by artificial feeding.

bacteriologists, and of those interested in sanitary milk, have been directed to the production of milk from healthy cows, in which there is a minimum of bacteria, which is, in consequence, not only in the most healthy condition for consumption, but which will keep sweet for a longer time. There are over two hundred distinctive varieties of dairy bacteria, which are vegetable growths. All bacteria are not injurious to the milk, save that their rapid multiplication causes it to sour. The problem is how to produce a milk with the minimum bacteria; how to keep with the minimum bacteria; how to keep it until delivered; and how to should be retained in the household so that the growth of bacteria shall be retarded.

Absolute cleanliness in the production and marketing of the milk, and continuously maintaining it at a low temperature are the surest-prevantatives of bacterial growth. Theoretically, these two requirements can easily be applied to milk, but practically it is a very difficult problem.

problem.

It is safe to say that the greater part of the milk reaching New York City contains close on to 1,000,000 bacteria, or "colonies," as they are called, per cubic centimetre—one-thirtieth of an ounce—at the time it is delivered at our homes. The Board of Health does not consider unhealthful milk that contains that number of bacteria. By an ordinance of the Board, milk reaching the city must not exceed a temperature of 50 degrees Board, milk reaching the city must not exceed a temperature of 50 degrees Fahrenheit, or be at a higher temperature until it reaches the consumer. The object of this regulation is to retard the growth of bacteria. That it is necessary is shown by the fact that milk containing 153,000 bacteria per cubic centimetre, when kept at a temperature of 50 degrees Fahrenheit, will increase in bacterial content as follows:

tent as follows:

In one hour to 539,750 colonies; in seven hours to 1,020,000 colonies; in nine hours to 2,040,000 colonies, and in twenty-four hours to 55,000,000. A case is reported where there were 391,000 colonies of bacteria in the milk, which, when kept at a temperature of 77 degrees Fahrenhelt, increased to 14,520,000 at the end of six hours, and to 36,550,000 at the end of nine hours.

Where milk has been allowed to stand.

tent as follows:

hours, and to 36,550,000 at the end of nine hours.

Where milk has been allowed to stand in the sun when the mercury ranges from \$5 to 95 degrees, as many as 100,000,000 bacteria per cubic centimetre have been found of samples of it. This exceeds the number usually found in the sewage of the city.

It will be noted how rapid the growth of bacteria is where milk is kept at a temperature of 59 degrees; and yet we know that much of the milk in the household is maintained at quite as high, if not a higher temperature, than that. Is the milkman to blame when milk sours in the household? Are we not offering an incentive to him to add preservatives, or some other foreign substances, in order that the bacterial growth may be retarded, and our milk kept sweet for a greater length of time? It is high time that our housekeepers availed themselves of the greater events. that our housekeepers availed themselve that our housekeepers availed themselves of the great stores of knowledge spread broadcast during the past years by our agricultural colleges, our experiment stations, and our scientists, as to milk, its production, and its care. The milkman has taken heed to them, and applied them; not so the consumer. He rests content in worful ignorance on this subject. Consumers would be shocked if they were to be accused of contributing to the sickness and possible death of their loved little ones, whose sole deemedence

were to be accused of contributing to the sickness and possible death of their loved little ones, whose sole dependence for subsistence is upon cow's milk, through their ignorance of the way milk should be kept in the home; yet there is ground for this accusation in many cases. The milk dealer is alive to the gravity and the necessities of the situation; he is not the monster some, ignorant of the difficulties which abound in his calling, would have us believe. He is dealing with one of the greatest necessities of infant life, and one of the most perishable and easily contaminated of all foods. There are some who, through greed or ignorance, tamper with the milk, but as a body dealers are fair and honest. They realize that the consumers interests are thair interests,

In their efforts to give the consumer a milk with the minimum of bacteria, dealers first tried to sterilize the milk. By this process it is heated to a temperature of 212 Fahrenheit, and then rapidly cooled, which is, practically, boiling the milk.

this process it is heated to a temperature of 212 Fahrenheit, and then rapidly cocled, which is, practically, boiling the milk. All bacteria, including the pathogenic, are destroyed; but it was found that in this process the milk loses its gases and aromatics, part of the sugar is converted into caramel, and the proteids and salts are modified. It was also found that the digestibility of the milk was affected, and it has been abandoned. It is now the custom of many of the large dealers to "pasteurize" their milk, especially that delivered in bottles. The milk is brought to a temperature of from 162 to 165 Fahrenheit, and is then rapidly cooled to from 40 to 45 Fahrenheit. This is regarded as a distinct advantage, so far as the healthfulness and keeping qualities of the milk are concerned. By this process the greater part of the bacteria are destroyed, although not all the pathogenic (or disease bearing) varieties; nor are the spores, or seeds, of the bacteria destroyed.

#### What Sulphur Does

For the Human Body in Health and Disease.

The mention of suiphur will recall to many of us the early days, when our mothers and grandmothers gave us out and so gave us out the grand gain of the grandmother grandmother grandmothers and grandmother was crude and impalatable, and a large quantity had to be taken to get any effect.

Nowadays we get all the beneitical effects of sulphur in a palatable, concentrated form, so that a single grain is far more effective than a tablespoonful of the crude sulphur. In recent years, research and experiment have proven that the best sulphur for medicinal use is that obtained from Calcium (Calcium Sulphide) and sold in drug stores under the name of Stuart's Calcium Vaders. They are small choconto cated pelies as sulphur, and the contracted, effective form. In a highly concentrated, effective form.

Few people as sulphur in restoring and maintaining bodiny vigor and beattiff sulphur acts directly on the liver and excrete gaus, and purifies and purify the blood in way that often surprises patient and physician alike.

Dr. R. M. Wilkins, while experimenting with sainpur remedies, soon found that

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# Wonderful Values in Boys' Clothing for Bargain Monday

Great value in Boys' Clothing from the view points of right appearance and ultimate satisfaction with wear-quality way above the average, and superior workmanship. Especially priced for bargain Monday.

179 little fellows Suits in Eaton, Blouse and Buster Brown styles, of all-wool novelty mixtures, fancy effects and serges. Ages 3 to 10. Regular \$2.50 and \$3.00 quality. Special for Bargain \$1.73 Monday .....

153 Boys' Heavy All-Wool Blue Serge Suits, double-breasted two-piece styles. Ages 6 to 17. Regular \$4.50 quality. Special for Bargain Monday \$2.98

289 Boys' Suits of all-wool fancy worsteds, cassemeres, novelty mixtures and fancy cheviots, in the newest grey and brown mixtures, plaids and neat effects. Norfolk and double-breasted two plece styles. Ages 6 to 17. Regular \$4.50 and \$5.00 quality. Special for \$2.98 Bargain Monday 83 Boys' long Overcoats, of all-wool blue and black Oxford. Velvet collar, per-fectly tailored, Regular \$4.50 qual-ity. Special for Bargain Monday, \$2.98

56 Boys' long Overcoats, of fancy cheviots and novelty mixtures, plain and belted backs. Ages 3 to 18. Regular \$5.00 quality, Special for Bar-\$3.48

## Special in Boys' Hosiery, Underwear, &c.

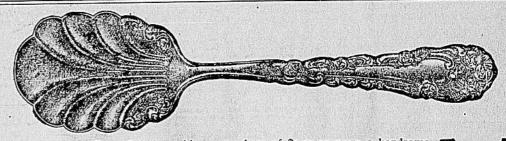
# Special in the Men's Clothing Section.

Men's Winter Suits of All-Wool Fancy Worsted, | Novelty Mixtures and Stylish Tweeds, hand-tailored, Single and Double-Breasted styles; regular \$18.00

\$12.50

Men's High Grade Black Thibet Suits, handtailored, hair cloth fronts, Single and Double-Breasted styles; regular \$15.00 quality. Special for bargain Monday,

\$12.50



To each lady making a purchase of \$1.50 or more a handsome American Beauty Rose Silver Sugar Shell Free!

keeping qualities of the mink, provided it is retained at a 10w temperature. This is necessary, even after pasteurization; otherwise, the bacteria will again multiply rapidly. Many physicians who make a specialty of infant feeding believe that this process impairs the digestibility and nutritive qualities of the

make a special mattritive qualities of the milk.

While we believe that some such process as this will eventually be practiced for the benefit of the consumer, passeurization, as it is at present used, has not entirely solved the problem. It has not entirely solved the problem of the cow'); and while it does not at first possess that "cooked taste" which is characterisate of sterilized milk, it gives out a disagree able doer, and has a stale taste on beer kept any length of time, ever on the week no milk can ever equal ow milk; weak no milk support that it so this interest to produced use is true economy. When they are paying for look value of milk, it so the interest to produced use is true economy. When they are paying for look value of milk its more extended use is true economy. When they are paying for look value of milk they will be propared to the milk support that it is to his interest to produce and wholesome, and the supervision of the Milk Commission of the Medical Society of the County of New York.

This milk is absolutely pure, clean, and wholesome, and contains about the percentage of fat that is adecored the sick. Simble for infants, and the problem of giving to the sick simble for infants, and the problem of giving to the poornal of the problem of giving to the prob

progress has been made in the last few years in the betterment of our milk supyears in the betterment of our milk sup-ply, and our Board of Health has played no mean part in this improvement. There still remains much to be done, however. How can our milk supply be still further improved? How can we give the infants of the poor, and those whose very lives depend upon it, a pure, life-sustaining food, in place of a death-dealing one?

still further improved? How can we give the infants of the poor, and those whose very lives depend upon it, a pure, illessistating food, in place of a death-dealing one?

It is only within the last few years that the Board of Health has given that attention to the sanitary condition of the source of supply—the dairy farm—which it should have. It is the fountain-head, and there is where we must begin the work of reformation. We must convince the farmer not only of the absolute necessity there is to produce a pure, clean milk, but of the profits which will come to him by so doing. We must educate the consumer to the value of milk as a diet. We must show him that it is not a lux-

ury, but the cheapest, most nutritious of all foods; that it has in just the proper proportions the nutritives for assimilation, and that a more extended use of it will be economy in the consumption of other foods, as where it is used in conjunction with them, it adds to their assimilable qualities.

We must teach the consumer what constitutes a pure, sweet, wholesome milk; how it can best be kept in the household; and how it can be used to the best advantage as a food, a drink, or for cooking. We must teach housekeepers that as a food it is worth more to them, if they receive it pure, clean

or Pullman reservations, call on any Seaboard agent, Richmond Transfer Company, or H. S. LEARD, W. M. TAYLOR, I. S. LEARD, W. M. TAYLOR, City That

CHEAP RATES TO ALL WINTER RE-SORTS VIA SEABOARD AIR LINE RAILWAY, THE FLORIDA SHORT

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ings bank, as they are advancin Ib to 20 per cent, every year. We have a large stock of Diamond Goods—every-thing new and up-to-date. Call and

We will make terms to suit you.

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Delightful two-hour trip through historic Richmond. Leave botels daily and Sunday, 10:00, 2:00, 4:00. Bound trip, \$1, 'Phone 2823 for special reservation and

The Valentine Museum ELEVENTH AND CLAY STREETA OPEN 10 A. M. TO 5 P. M. ADMISSION, 26C, TREE ON SATURDAYS